

Frozen assets

This summer's coolest desserts raid the liquor cabinet. By **Alia Akkam**

For anyone who's had trouble deciding between a rich dessert and an after-dinner drink, there's a good third option: both...at once. We're not talking about classic spirits-based desserts like baba au rhum or bourbon-fueled bread pudding. This season, chefs are trotting out new beer-, wine- and liqueur-based treats and are no longer hiding the hooch; these frozen dishes are all about the booze.



Wine sorbets at Agata & Valentina



Sake and mango sorbet at Bao Noodles



Guinness ice-cream float at Compass



Frozen lemon ouzo soda at Parea



Vodka sno-cones at Dona

Eat Out



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Wine Some grape alternatives come from David Zablocki and Bret Birnbaum, founders of Greenpoint-based **Wine Cellar Sorbets** (*winecellarsorbets.com*). They've created a line of sorbets made from, and that taste exactly like, the grapes found in familiar wines—with specific vintages and appellations: cabernet sauvignon 2005 Central California, zinfandel 2004 Central California, pinot noir 2004 Oregon, riesling 2004 New York and so on. You can find them, for \$6.99 each, at specialty food markets like **Agata & Valentina** (1505 First Ave at 79th St, 212-452-0690). Alternatively, you can go to the adjacent **Agata & Valentina Ristorante** (1513 First Ave at 79th St, 212-452-0691) to try pastry chef Eileen Guastella's own vino sorbets, made from native Sicilian varieties. She's serving scoops of grecanico, nero d'avola and moscato in elegant tall glasses for \$12—and also makes a vinocentric Jell-O of sorts: A white wine gelatina made with grecanico

grapes is studded with blueberries, pineapple and melon.

Beer At **Il Laboratorio del Gelato** (95 Orchard St between Broome and Delancey Sts, 212-343-9922), Jon Snyder has introduced a new ice-cream variety: Guinness. He makes it with the real thing—boiled down so the strong flavor remains but the alcohol burns off—and serves it in a cup or cone at the store. It's also available at **Dylan Prime** (62 Laight St between Greenwich and Hudson Sts, 212-334-4783). The idea is not exactly new: We gave Galen Zamarrá a 2005 Eat Out Award for his Guinness ice cream, which enhanced a bittersweet-chocolate flan. Still, the stuff tastes so good that Vera Tong, pastry chef at **Compass** (208 W 70th St at Amsterdam Ave, 212-875-8600), has also appropriated it this summer: She plops some reduced Guinness Extra Stout ice cream into a short glass of ginger soda to create a boozy after-dinner

ice-cream float that's free with all desserts.

Vodka If the concept of ice cream and Jell-O treats doesn't trigger childhood memories, maybe the latest dessert at **Dona** (208 E 52nd St between Second and Third Aves, 212-308-0830) will: Executive chef Michael Psilakis, pastry chef Nancy Olson and sommelier Heather Branch collaborated on a flight of freshly pureed, vodka-infused sno-cones topped with shaved ice, which arrive in slender after-dinner cordial glasses with dainty spoons on a silver tray. Each creation receives a different vodka topping: Ruby peach with basil is spiked with Finlandia mango, blueberry gets Stoli blueberry, and pink lemonade is paired with Three Olives cherry.

Sake Sure, saketinis are sweet and refreshing, but they don't qualify as dessert. At **Bao Noodles** (391 Second Ave between 22nd and 23rd Sts, 212-

725-7770), owner Chris Andrews has come up with a light, palate-cleansing treat made with the restaurant's homemade lime and jackfruit sorbets: Order either flavor, for \$3, and they'll pour a healthy glass of apple-flavored Komekome sake over the scoop. It's far more intoxicating—in both senses of the word—than green-tea ice cream will ever be.

Ouzo In keeping with the Greek-themed cuisine at Michael Symon's new **Parea** (36 E 20th St between Broadway and Park Ave South, 212-777-8448), pastry chef Jodi Elliott has whipped up a slushy dessert that combines familiar Mediterranean flavors like citrus and licorice. She layers bitter lemon marmalade with her own lemon sorbet and crunchy granita in a glass, and then pours an ouzo-and-soda mixture over it to create an exotic anise-flavored lemonade. Two accompanying almond-shortbread cookies, covered in powdered sugar, add crumbly texture.

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